
(12) **UK Patent Application** (19) **GB** (11) **2 084 185 A**

(21) Application No **8029713**

(22) Date of filing

15 Sep 1980

(43) Application published

7 Apr 1982

(51) **INT CL³ C12G 3/04**

(52) Domestic classification

C6E 102 110 MX

(56) Documents cited

GB 354535

(58) Field of search

A2D

C6E

(71) Applicant

**Inver House Distillers
Ltd**

Airdrie

Lanarkshire

ML6 8PL

Scotland

(72) Inventor

William Walker

(74) Agents

Reddie & Grose

16 Theobalds Road

London WC1X 8PL

(54) **Alcoholic beverage containing
cream**

(57) An alcoholic beverage comprising cream (preferably supplied as double cream), aqueous alcoholic spirit (e.g. Scotch whisky), and stabilizing agent comprising at least one of citric acid and its sodium and potassium salts. A preferred agent is trisodium citrate. The beverage preferably also contains emulsifier, sugar, and flavouring and colouring agents. The use of the specified stabilizing agent can impart a longer shelf life than exhibited by known alcoholic cream beverages.

GB 2 084 185 A

SPECIFICATION

Alcoholic beverage

5 This invention relates to alcoholic beverages containing cream. Such beverages must contain stabilizing agent to reduce the tendency of the cream to separate, but the stabilizing agents proposed or used heretofore have not
10 been adequate for this purpose and give products of unsatisfactorily short shelf life.

The present invention provides an alcoholic beverage comprising cream (preferably supplied as double cream), aqueous alcoholic spirit—e.g. whisky, rum, sherry, port, neutral
15 spirit, vodka, bourbon or rye whisky—and stabilizing agent comprising at least one of citric acid and the mono-, di, and tri-sodium and potassium salts thereof. The total citric acid and/or salt used is termed "citrate"
20 below. The cream can be supplied in the form of water and anhydrous solids; the spirit can be supplied in the form of water and anhydrous spirit. The use of citrate permits the formation of an alcoholic cream beverage product having a longer shelf life than obtainable using conventional stabilizing agents such as phosphates.

The w/w ratio of citrate to double cream in
30 the beverage is suitably about 1:100. The beverage preferably includes an emulsifier, e.g., sodium caseinate, whey protein or long chain fatty acid ester of glycerol or citric acid. Another preferred component is sugar (e.g. one or more of sucrose, sorbitol and glucose),
35 preferably principally sucrose. The beverage may also contain flavouring and/or colouring agent such as coffee, chocolate, vanilla, caramel, cochineal, carmine or anatto. The total dry solids content of the beverage is suitably 35 to 45% w/w, e.g., about 40% w/w.

In making the beverage a homogeneous mixture of double cream and an aqueous citrate solution (this mixture also containing in
45 solution any emulsifier and any sugar used) is preferably mixed firstly with high proof (e.g. about 150° proof) spirit mix, low proof (e.g. 25 to 35° proof) spirit mix then being added to adjust the solids content of the final product. Flavouring and colouring agents can be
50 added at any convenient stage, e.g. colouring agent may be included in the initial cream/stabilizer mixture, and flavouring agent added with or after the high proof spirit.

The optimum proportion of emulsifier for a given beverage can be ascertained by simple trial, and the proportions of sugar and flavouring and colouring agents can be varied as desired. Whilst Scotch whisky is the preferred
60 spirit, others can be used instead.

The following are specific examples of the composition and production of preferred beverages according to the invention.

65 EXAMPLE 1

Sodium caseinate (65 kg) is dissolved in water at 75°C., and trisodium citrate (5 kg. 10 mM.) is added thereto with stirring to achieve complete solution. Sugar (330 kg. sucrose) is then added and the whole is stirred to achieve total solution free from suspended matter.

Double cream (50 kg.) of minimum fat content 48.5% w/w stored at 0°–4°C. is
75 then added to the mixture followed by gentle agitation to achieve a uniform product matrix, and colouring agent (13 kg.) is also added.

The resulting solution (about 1250 l) is then passed through a two stage homogenisation process, whisky spirit mix at about 150° proof (310 l) is added followed by a flavouring agent (16.0 kg.). The total solids of the liqueur is adjusted to 41% w/w by addition of an appropriate volume of whisky spirit mix
85 at 30° proof.

EXAMPLE 2

Sodium caseinate (50 kg.) is dissolved in water (400 l) at 75°C. and trisodium citrate
90 (5.0 kg. 10 mM.) is added thereto with stirring to achieve complete solution. Sucrose (300 kg.) and glucose and sorbitol (25 kg. total) are then added and the whole is stirred to achieve total solution free from suspended
95 matter.

Double cream (580 l) with a minimum fat content of 48.5% w/w stored at 0°–4°C. is then added to the mixture followed by gentle agitation to achieve a uniform product matrix.
100 The resulting product (about 1250 l) is then passed through a two stage homogenisation process, whisky spirit mix at about 153° proof (310 l) is added followed by a flavouring agent (16.0 kg.) and colouring agent (16 l).
105 The total solids of the liqueur is adjusted to 40% w/w by addition of an appropriate volume of whisky spirit mix at 30° proof.

The whisky used in the Examples is Scotch whisky.

CLAIMS

1. An alcoholic beverage comprising cream, aqueous alcoholic spirit, and stabilizing agent comprising at least one citric acid and
115 the mono-, di-, and tri-sodium and potassium salts thereof.

2. A beverage according to claim 1 containing emulsifier.

3. A beverage according to claim 1 or 2
120 containing sugar.

4. A beverage according to claim 3 wherein the sugar is at least mainly sucrose.

5. A beverage according to any preceding claim containing flavouring and/or colouring
125 agent.

6. A beverage according to any preceding claim having a solids content of 35 to 45% w/w.

7. A beverage according to any preceding
130 claim wherein the alcoholic spirit is Scotch

whisky, rum, sherry, port, vodka, neutral spirit, bourbon or rye.

8. An alcoholic cream beverage substantially as hereinbefore described in Example 1

5 or 2.

9. A method of forming a beverage according to claim 1 in which a homogeneous mixture of double cream with an aqueous solution of the stabilizing agent is mixed first

10 with high proof alcoholic spirit and low proof alcoholic spirit is then added to give a product of reduced solids content.

10. A method of forming a beverage, the method being substantially as hereinbefore

15 described in Example 1 or 2.

Printed for Her Majesty's Stationery Office
by Burgess & Son (Abingdon) Ltd —1982.
Published at The Patent Office, 25 Southampton Buildings,
London, WC2A 1AY, from which copies may be obtained.